



Y. E. S!

October 2014

A monthly publication for members of the Yakima Enological Society

November Teaser Emerging grape varietals in Washington state

Come enjoy this fresh and exciting varietal tasting at the Hilton Garden Inn in Yakima on November 12th at 6:30 p.m.

Hank Sauer will lead the discussion on these new varietals featuring everything from Aligoté to Zinfandel.



Come enjoy the wine, food and great company, including members of the Yakima Enological Society. Mark your calendars for this fun-filled event. More details coming soon!

~ **Brad Baldwin**

Plan Ahead Y.E.S. Calendar of Upcoming Events

November 12...
Emerging Varietals,
with Hank Sauer
Hilton Garden Inn, Yakima

December 10...
Annual Christmas Party
Red Lion

January 14...
Blind Leading the Blind
Essencia Bakery

~ **Robin Kisala**

Art and Wine from Walla Walla

The October 8th Y.E.S. tasting will feature wines from the Walla Walla AVA paired with appetizers prepared by chef Jessica Smith of Sensual Fork Catering, all while enjoying the current art exhibit at the Larson Gallery, "Many Waters: Artists from Walla Walla." It doesn't get much better! We will be featuring five wines chosen for their quality and for their affordability, as all of the wines retail for around \$20.

While enjoying the wine and food pairing, Y.E.S. members and guests can enjoy discussing the art on display (works are for sale) and vote by ballot to select one work in the exhibit to receive the Y.E.S. award of \$100.



This is an informal tasting — **those attending should bring one glass, their Y.E.S. appetizer tray** (trays will be available for purchase), and comfortable shoes, as we will mostly be standing. The fun begins at 6:30 p.m. We are limited to a maximum of 45 people, so do not wait too long to register for the tasting. For Y.E.S. members the event is \$35.00 and for guests it is \$40.00.

Larson Gallery is located on the YVCC campus near the corner of 16th Avenue and Nob Hill Boulevard. **Please provide your email when registering so that you can be emailed a parking pass for the evening.** The parking pass shows what parking lots are accessible (but the visitor parking off of 16th Ave. near Nob Hill is the closest).

Date: Wednesday, October 8

Place: The Larson Gallery

Time: 6:30 p.m. registration; 7 p.m. start

Cost: \$35 members; \$40 guests

Bring: One wine glass and appetizer tray

Mail-in registrations must be postmarked by Thursday, October 2.

Online reservations accepted until midnight, Sunday, October 5.

Phone calls until 8 p.m. Monday, October 6. Call Marie Clark at 697-3364.

~ **Tim Jeske**



Eat this... Drink that

Recipe submitted by Robin Kisala
Wine suggested by Brad Baldwin



As our days become cooler my tastes turn to a hearty soup. Enjoy this **Vegetable-Beef Soup** with **Kontos Cellars 2010 Merlot**. Regular price: \$32; Y.E.S. price \$25.60 at Stems in downtown Yakima.

Vegetable-Beef Soup

- ¼ cup flour
 - 1-2 T. olive oil
 - 1 ½ pounds lean top round steak, cut into 1-inch cubes
 - 2 t. spicy herb blend (such as McCormick Spicy Pizza Seasoning)
 - 2 (16 oz) pkgs. frozen gumbo vegetable mix (If unable to find can use one pkg. mixed vegies and one pkg. okra)
 - 1 (10 oz) pkg. frozen chopped onion
 - 2 (14.5 oz) cans diced fire roasted tomatoes with garlic, undrained
 - 2 (14.5 oz) cans fat-free low sodium beef broth
 - 1 T. Worcestershire sauce
 - ½ t. salt
 - ½ t. freshly ground black pepper
1. Place flour in a large zip-top plastic bag; add steak cubes, seal and shake. Remove steak from bag and set aside.
 2. Heat oil in a large non-stick skillet over med-high heat. Cook steak browning on all sides.
 3. Place steak, herb blend, and remaining ingredients in a 6-7 quart slow cooker and stir well. Cover and cook on low for 7 hours or until meat is done and vegetables are tender. Stir well and adjust seasoning to taste prior to serving.
 4. Serve with warm crusty bread and enjoy!

Adapted from *Cooking Light, Slow Cooker Tonight*

September Recap Bus trip to the Columbia Gorge

The weather was beautiful, the group was a convivial bunch of wine lovers and the wineries poured some great wines, so what else do you need for a smashing bus trip? The smaller group encouraged people to really get to know each other on the bus ride down and back, as the noise level implied. Even though the group was slightly less than we planned for, we broke even due to the significant amount of wine that was purchased. We would like to especially thank **Karen, Leo and Jennifer Lee** who purchased a trunk full of wine and personally saved the rest of us numerous tasting fees at several of the wineries. Our group included several guests and we hope they enjoyed themselves enough to possibly consider joining our society in the future.

A special acknowledgment goes to **Maryhill Winery** and **Vicki Leuthold** who put on a great tasting and provided a wonderful location for lunch by **Four and Twenty Blackbirds**, a catering service from Hood River. If any Y.E.S. members are planning a future wine tasting trip to the Columbia Gorge, remember to visit **Jacob William, Cascade Cliffs, Maryhill Winery, Memaloosa** or **Cor Cellars**. If you let them know you are a member of the Yakima Enological Society, you will be well received.

Again we would like to thank all those that went on this trip. If you were not able to make it this time, we hope that you may be able to join us on a future excursion.

~ **Chuck and Julie Johnson**

Membership Update



There are no changes to the membership for this month so we are holding steady at 102. Just a reminder that if friends or family would like to get in on the events planned for the rest of the year, the membership form can be found on the Y.E.S website.

~ **Robin Kisala for Susan McPhee**

New Wine Event Opportunities

The Y.E.S board, in its endeavor to keep its members apprised of wine events and opportunities in the area, is including in this issue information about the autumn line-up at the new Vine Venue in Union Gap.

If you missed the article in the Yakima Herald from April 28th, Googling the Vine Venue will take you to the article and a few photos of this lovely event center. You can also check them out on Facebook or go to their web page at www.thevinevenue.net.

Plans are in the works for a future Y.E.S. event to be held there, so stay tuned! Until then, especially for wine lovers and foodies, consider attending one of the following Wine Blending and Unique Label Making Dinner Shows where guests learn to blend their own take-home bottle of wine from the experts while enjoying a meal from top northwest chefs.



Coming up at the Vine Venue...

Wine Blending and Unique Label Making Dinner Shows

- October 18 Tony and Linda of AntoLin Cellars
- November 1 Matt Rawn of Two Mountain Winery
- November 15..... Palmer Wright of Kana Winery
- December 13..... Juergen Grieb of Treveri Cellars

Cheers and Bon Appetite!

~ Robin Kisala



Test your wine knowledge each month with a new wine term and definition.

Appellation: When a U.S. winery wants to tell you the geographic pedigree of its wine, it uses a tag on its label called an Appellation of Origin. Appellations are defined either by political boundaries, such as the name of a county or state, or by federally-recognized growing regions called American Viticultural Areas (AVAs). If a wine label cites an appellation, 75% of the grapes must be grown in that appellation.

Submitted by Robin Kisala

What: Art & Wine of Walla Walla

When: Wed., Oct. 8 — 6:30 p.m. registration; 7 p.m. start

Where: Larson Gallery (at YVCC)

Yes, we'll be there...

Name(s) _____

Name(s) _____

Phone: _____

Email: _____

REGISTRATION DEADLINE

Postmarked by Oct. 2, 2014

Or pay online at the Y.E.S. website
by MIDNIGHT, OCT. 5, 2014

www.yakimawine.org

Members ----- @ \$35 = \$ _____

Guests ----- @ \$40 = \$ _____

Total Enclosed: \$ _____

Important: Please include your phone number AND email.

If you would like to help with this tasting, please select one of the following:

Set Up Food Prep Registration Greeter Pourer Clean Up

Please clip and mail this form with your check to: Yakima Enological Society, PO Box 2395, Yakima WA 98907

All reservations must be paid for in advance and are NON REFUNDABLE

Yakima Enological Society

PO Box 2395, Yakima WA 98907
Email: contact@yakimawine.org
Web: www.yakimawine.org

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We're on the Web...
www.yakimawine.org

*This newsletter published by Jonelle Foutz,
Write Mind, PO Box 1194, Yakima WA 98907*

President's Corner

October 2014

In August, Christine and I headed to Eugene to visit our son and do some traveling around southern Oregon: Florence, Roseburg, Crater Lake and Sun River at Bend. We traveled lots of miles and did some wine tasting along the way just for variety. The following are some of the highlights from the Southern Willamette and Umpqua Valleys of Oregon.

South of Eugene is the heralded **King Estates**, which claims to be the largest contiguous organic vineyard in the world. The winery's Pinot Gris and Pinot Noir are ranked among the most popular. The estate's own farm-to-table restaurant overlooks the valley and offers the perfect setting to sample the award winning wines and small plate dishes. **NXNW** (North by Northwest) is the King Estate's secondary label. This label offers bigger red wines from Columbia Valley grapes, of course. You may be familiar with this label, as it is carried by some of our local retailers.

Further south in the Umpqua Valley at Winton is **Spangler's Vineyards**. Winemaker Pat Spangler is well known for his big reds: Cabernet Sauvignon, Cab Franc, Petite Sirah, Malbec, and Syrah. Pat is also trying some less well known varietals: Alicante Henri Bouschet and a Mourvedre. The Alicante Bouschet is a hearty, deep color grape with high quality. After sampling these varietals from the vats, I hope to get back to Spangler's in 18 months for a bottle or two.

If you haven't been able to get out on the wine trail much this summer, take advantage of the frequent tastings at **Stems**, posted on Facebook. Let Walla Walla, Benton City or Woodinville come to you in downtown Yakima. This is a great opportunity to taste some outstanding wines and talk to the winemakers and winery representatives.

Cheers and Happy Wine Trails...

~ **Gerry Amos**

Yakima Enological Society
PO Box 2395
Yakima WA 98907